



Black River Caviar from Uruguay, "Wild-Raised"

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When it comes to caviar you traditionally have a choice between the incredibly expensive and increasingly scarce wild variety from the Caspian Sea, the farm-raised variety produced with varying degrees of success around the globe, and a host of sub-par imitation or substitute options. Black River Caviar from Uruguay has ushered in a newer contender that aims to fit in somewhere between the first two and be the best of both worlds, dubbed "wild-raised." The process involves replicating the sturgeon's natural habitat as closely as possible.

Black River Ossetra Malossol Caviar is produced from Siberian sturgeon, originally

imported as fertilized roe from **Russia** in 1995. The sturgeon are fed an all-natural, organic feed. Black River's facilities are harmoniously adapted to the environment and best utilize the pristine natural habitat that is **Uruguay's** Rio Negro. Unlike most farm-raised systems, which involve recirculated water requiring treatment with filters and chemical products, Black River uses millions of gallons of fresh water.

The system involves a fresh water **lake** whose environment corresponds very closely to that of the lake-like Caspian Sea with its slow and natural water streams, as well as a "raceways" system, which is a perfect simulation of the river delta and its requisite rapids. The volume of water running through the system guarantees a totally unspoiled environment in which the water is naturally oxygenated when flowing through a cascade system, simulating the female fishes' natural journey up the river.

The continuous exercise the **sturgeon** get in this environment from constantly swimming against the fresh water streams allows them to grow and mature in a fashion which ensures a quality akin to their wild counterparts. After harvesting, Black River's Russian Caviar Master uses the *malossoi*, or "little salt" method, to enhance flavor of the finished product. The delectable large grain caviar (above), has a fresh, clean, nutty taste, and creamy texture. Ice cold **vodka** is the perfect accompaniment, but **champagne** works well too.